



Kitchen Cheat Sheet: Dutch Apple Pie

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Tips and Time Savers

- When making pie, use ice-cold butter. Cube it and put it in the refrigerator or freezer until you are ready to use it. This not only helps the crumble keep its shape but creates a super tender, flaky crust, too!
- Use a variety of baking apples rather than just one type to give your pie more flavor. Choose a mixture from the following: HoneyCrisp, MacIntosh, Braeburn, Winesap, Jonathon, Jazz, or Granny Smith apples.
- Your streusel topping is mixed well enough when it forms a solid mass that at first seems to hold together, but then crumbles apart when you squeeze it in your palm.
- Once you've made the streusel, pop it in the freezer for 10 to 15 minutes before adding it to the top of the pie. Then, bake the pie as soon as you add the topping to it.
- Some people like to use a pastry blender to cut the butter into the streusel, but I find it works better for me if I just use my hands. (You know what they say about gardeners feeling dirt? Yeah, that's me with flour, sugar... it's healing.)
- The secret to that sweet crumble topping that's perfect every time? Sprinkling a little white sugar over it before it bakes. Just a dusting
- If you tend to have spillovers while baking, place the pie on a baking sheet. That way, you prevent the sugary apple juices from caramelizing on the bottom of your oven!
- As tempting as it is to dive right in, you MUST let your pie cool before cutting into it. This allows the yummy, caramelized apple juices to thicken up. If you cut into it while hot, the pie tends to fall apart. I try to leave any pie in the fridge overnight before serving. Patience is worth it!

Storage

You can store homemade dutch apple pie covered at room temperature for two days. Refrigerate it to make the pie last for four days.

If you'd like to save some pie beyond a few days, wrap the leftovers tightly and freeze them for up to 3 months! Let the pie thaw a bit in the refrigerator before serving.

Microwave individual slices of pie for a few ten-second intervals until warm. If you have too much leftover pie to heat in the microwave, put the pie in the oven at 350F for about 10 to 15 minutes.

If it's been frozen let it thaw overnight in the refrigerator before reheating.

FAQs

How do I know when the pie is done baking?

The fruit pieces will be tender if you stick a knife into them and you'll see the filling bubbling up through the streusel. If you listen closely, you'll hear a thick, slow bubbling sound. Internal temperature will read 195–200F on an instant read thermometer.

What's the difference between Dutch and regular apple pie?

The main difference between the two is the topping. An apple pie usually has a double crust (one on the bottom, one on top.) It's often served with a lattice top. A Dutch apple pie recipe uses a crumbly streusel made of butter, flour, sugar, cinnamon, and sometimes nuts or oatmeal for the top crust.

Can you make this dutch apple pie recipe in advance?

Absolutely! Assemble the pie as indicated and wrap it in a double layer of plastic wrap or aluminum foil. Refrigerate for a few days, or freeze for up to three months.

To cook from frozen, cover the pie with foil and bake for about 45 minutes. Then, remove the foil and continue baking for 30–45 minutes or until done. Alternatively, let the frozen pie thaw overnight in the fridge, then bake as directed in recipe.

Tip: When preparing your pie, make a second to freeze for last-minute special occasions, parties, house-warming gifts, or even weeknight cravings. The perfect dessert is only a few simple steps away!

Variations

- You can use my flaky [pie crust](#) recipe, this [easy food processor crust](#), or even an unbaked one from the store. (Homemade crust is best, though!)
- In a pinch, two cans of apple pie filling can stand in for the fresh apples, but you'll want to leave the flour and sugar out.
- Experiment with different warm spices like cinnamon, cloves, nutmeg, and ginger to see if you like a bit of extra flavor in the crumble topping. I have been known to add a pinch of chipotle.
- Finely chop pecans, walnuts, sunflower seeds, or old-fashioned oats to add in with the crumble ingredients for a more crunchy streusel.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

 **This 4-pack of glass pie plates** is for people who bake like they mean it. You get four sizes—because sometimes you want a dainty little 7" pie for your feelings, and sometimes you need a 10" monster to emotionally wreck a family gathering. Deep sides so nothing bubbles over, handles so you don't drop it like you did in 2017 (we all remember), and clear glass so you can admire that golden crust like the work of art it is. It earns its keep like a Southern aunt at a church potluck.

[See it here](#)

<https://www.restlesschipotle.com/dutch-apple-pie/>